

The Ultimate Garlic Parmesan Cheeseburgers: A Gourmet Twist on a Classic

Garlic Parmesan Cheeseburger



TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Ground Beef: 1 pound of 80/20 ground beef. This ratio is essential for a juicy burger; anything leaner will result in a dry patty.

Seasonings: Salt, black pepper, and garlic powder for the meat.

The Buns: 4 high-quality hamburger buns (Brioche works exceptionally well here).

The Cheese: 4 slices of mozzarella or provolone for that classic "cheese pull," plus 1/4 cup of grated parmesan cheese for the topping.

The Garlic Butter: 1 tablespoon butter and 1 teaspoon minced garlic.

The Spread: 2 tablespoons of mayonnaise (this acts as the glue for the parmesan).

Optional Toppings: Fresh lettuce, sliced tomato, and tangy pickles to cut through the richness.

Swaps and Notes:

The Meat: If you want to lean into the Italian vibe, you can use a mix of 70% ground beef and 30% ground Italian sausage.

The Cheese: While mozzarella is my top pick for its melting capabilities, a sharp Provolone adds a nice bite.

Gluten-Free: Simply swap the buns for your favorite gluten-free brand and ensure your seasonings are certified GF.

The Garlic: If you don't have fresh minced garlic for the buns, a half-teaspoon of garlic salt can

work, but reduce the added salt in the butter accordingly.

Step-by-Step Directions:

Prep the Patties: In a medium bowl, gently mix the ground beef with salt, pepper, and garlic powder. Be careful not to overwork the meat, as this can make the burgers tough. Form into 4 equal patties, pressing a small indentation into the center of each with your thumb to prevent bulging during cooking.

Sear to Perfection: Preheat your grill or a heavy cast-iron skillet over medium-high heat. Cook the patties for about 4-5 minutes per side. During the final minute of cooking, place a slice of mozzarella or provolone on each patty and cover the pan or grill to ensure it gets perfectly melty.

The Garlic Butter Secret: While the meat rests, melt your butter in a small pan and stir in the minced garlic. Brush this fragrant mixture onto the cut sides of your hamburger buns.

Toast the Buns: Place the buns face down in a skillet or on the grill until they are golden brown and aromatic.

The Parmesan Finish: Spread a thin layer of mayonnaise over the toasted garlic buns and immediately sprinkle with the grated parmesan cheese. The heat from the bun will help the cheese adhere.

Assemble: Place your cheesy patties onto the bottom buns. Add your lettuce, tomato, and pickles. Top with the parmesan-crust bun and serve immediately.

Tips for Success:

Don't Press the Meat: Resist the urge to press down on the patties with a spatula while they cook. This squeezes out the juices and leaves you with a dry burger.

Rest Your Meat: Give the patties 2-3 minutes to rest after taking them off the heat. This allows the juices to redistribute so they don't all run out on your first bite.

Cold Butter: If you are making the patties ahead of time, keep the meat cold until the moment it hits the pan to keep the fat from melting too early.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 485 kcal

Protein: 28g

Fat: 34g

Carbohydrates: 22g

Sodium: 680mg

Storage and Leftover Tips:

More Recipes You Will Love:

Classic Spaghetti with Homemade Sauce - For more of those delicious Italian flavors.

The Best Peanut Butter Brownies - The ultimate dessert to follow a savory burger.

Final Thoughts:

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10. Serving Suggestions and Pairings: If you're hosting a game day or a backyard BBQ, I love serving these burgers alongside a big bowl of Beer Cheese Dip and some salty pretzels.
11. For a refreshing drink to balance out the savory garlic, try my Blueberry Lemonade-it's the perfect sweet-and-tart companion for a summer cookout.
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17. Storage and Leftover Tips: Burgers are always best fresh, but you can store leftover cooked patties in an airtight container in the fridge for up to 3 days. To reheat, I recommend using a toaster oven or air fryer to keep the edges crisp. Avoid microwaving the buns, as they will become chewy; it's better to toast a fresh bun when you're ready for leftovers!
18. More Recipes You Will Love: If you enjoyed this twist on a classic, you should definitely check out these other favorites from the Chefmaniac kitchen:
19. Classic : Spaghetti with Homemade Sauce - For more of those delicious Italian flavors.
20. The : Best Peanut Butter Brownies - The ultimate dessert to follow a savory burger.
21. Final Thoughts: This Garlic Parmesan Cheeseburger is proof that you don't need a dozen ingredients to make a world-class meal. By focusing on quality beef and a killer garlic-butter bun, you create a flavor profile that everyone will be asking for again and again.
22. Did you try this recipe? I'd love to hear your thoughts! Leave a comment below or tag us on social media with your burger creations. Don't forget to follow Chefmaniac for more easy, delicious recipes delivered right to your feed!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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